



Foreign Agricultural Service

**GAIN Report**

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 5/22/2003

GAIN Report #CH3074

**China, Peoples Republic of**  
**FAIRS Product Specific**  
**Fruit and Vegetable Juice: DRAFT FOR**  
**COMMENTS**  
**2003**

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Fruit and Vegetable Juice (GBXXXXX) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

#### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)). Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be GBXXXX-XXXX Hygienic Standard for Fruit and Vegetable Juice

#### BEGIN TRANSLATION

Items noted in the translation of GBXXXX-XXXX Hygienic Standard for Fruit and Vegetable Juice

This Standard corresponds to, but is not equivalent with Codex Alimentarius Commission (CAC): Codex Stan 45-1981 Standard for Orange Juice, Codex Stan 46-1981 Standard for Grapefruit Juice, Codex Stan 47-1981 Standard for Lemon Juice, Codex Stan 48-1981 Standard for Apple Juice, Codex Stan 49-1981 Standard for Tomato Juice, Codex Stan 82-1981 Standard for Grape Juice, Codex Stan 85-1981 Standard for Pineapple Juice, Codex Stan 120-1981 Standard for HeiJiaLun (Blackberry?) Juice, Codex Stan 164-1989 Standard for Other Fruit Juice, and Codex Stan 179-1991 Standard for Vegetable Juice.

Drafting organizations of this Standard include: Liaoning Provincial Hygiene Supervision Office, Beijing Municipal Sanitation and Anti-epidemic Station, Public Hygiene Supervision Office of Tianjin Municipal Bureau of Public Health, Hangzhou Wahaha Group Co., Public Hygiene Supervision Office of Shanghai Municipal Bureau of Public Health, Shandong Provincial Food Hygiene Supervision and Inspection Office and Sichuan Provincial Food Hygiene Supervision and Inspection Office.

Individual drafters of this Standard include: Wang Xutai, Huang Ruogang, Cui Chunming, Yu Ting, Xu Xin, Xu Liufa and Li Ruiying.

GB XXXXX-XXXX Hygienic Standard for Fruit and Vegetable Juice

#### 1. Scope

This standard specifies the requirements for fruit and vegetable juice, food additives, and hygienic requirements for production and processing as well as the inspection methods for such products. This Standard applies to consumer ready beverages made from fruits, vegetables or concentrated fruit juice and vegetable juice, with or without auxiliary materials and processed with relevant technologies. This Standard applies to low-temperature restored juice, also.

#### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB2760	Hygienic Standard for Food Additive Use
GB/T 4789.21	Food Hygiene Microbial Test for Inspection of Frozen Drinks and Beverages
GB/T 4789.26	Food Hygienic Microbial Test Inspection for Sterility of Commercially Canned Food
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.13	Determination of Copper in Food
GB/T 5009.14	Determination of Zinc in Food
GB/T 5009.16	Determination of Tin in Food
GB/T 5009.34	Determination of Sulfite in Food
GB/T 5009.90	Determination of Iron, Magnesium and Manganese in Food
GB/T 5009.185	Determination of Patulin in Apple Products and Hawthorn Products
GB7718	National Standard of Food Labels
GB12695	Hygienic Standard for Beverage Manufacturers

### 3. Definitions

The following definitions apply to this Standard:

Low-temperature restored juice: Consumer ready juice prepared under temperature conditions between 0 to 10 degrees Centigrade. Water is added to the concentrated juice in quantities equal to the water lost during concentration so that the product has the same color and taste with the original juice and it contains certain soluble solid. Heating is not involved into the production procedure of this product. The end product should be stored under a temperature condition of between 0 to 4 degrees Centigrade.

### 4. Requirements

#### 4.1. Raw Material Requirements

Shall conform according to the relevant standards and regulations.

#### 4.2. Sensory Requirements

The juice should have the color, smell and taste of the fruit or vegetable that is the raw material. There should not be any peculiar smell or visible foreign matter.

#### 4.3. Physical Requirements

Shall conform according to the regulations in Table 1.

Table 1. Physical Index

Item	Requirement
Total Arsenic (numbering As), mg/L #	0.2
Lead (Pb), mg/L #	0.05
Copper (Cu), mg/L #	5
Zinc (Zn) <sup>a</sup> , mg/L #	5
Iron (Fe) <sup>a</sup> , mg/L #	15
Tin (Sn) <sup>a</sup> , mg/L #	200
Total of Zinc, Copper and Iron <sup>a</sup> , mg/L #	20
Residual Sulfur Dioxide (SO <sub>2</sub> ), mg/L #	10
Patulin <sup>b</sup> , micrograms/L #	50
<sup>a</sup> Only applies to product packaged in metal cans	
<sup>b</sup> Only applies to apple juice and hawthorn juice	

#### 4.4. Microorganism Requirements

4.4.1. Canned fruit and vegetable juice should conform to commercial germ-free requirements

4.4.2. Otherwise packaged fruit and vegetable juice should conform to Table 2.

Table 2. Microorganism Requirements

Item	Requirements	
	Low-temperature Restored Juice	Others
Total number of colony, cfu/ml #	500	100
Coliform group, MPN/100 ml #	30	3
Mold, cfu/ml #	20	20
Yeast, cfu/ml #	20	20
Pathogens (salmonella, shigella and golden staphylococcus)	Must not be any pathogens detected	

#### 5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

#### 6. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB12695.

#### 7. Package

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

#### 8. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718.

The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

## 9. Storage and Transportation

### 9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

### 9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 10. Testing Methods

### 10.1. Sensory Testing

Take a sample of low-temperature restored juice and place it into a capped cup (bottle). Set the sample aside and without heating raise the temperature of the juice to around 20 degrees centigrade. Remove the cap and smell the juice. For otherwise packaged juice, smell and taste a sample immediately after the package is opened. All juice should meet the requirements in 4.2. Place a well-mixed sample of 50 ml into a clean sample glass (or a small beaker of 100 ml). Observe the color and visible foreign matter under natural light.

### 10.2. Physical Testing

#### 10.2.1. Lead

Determined according to methods in GB/T 5009.12

#### 10.2.2. Total Arsenic

Determined according to methods in GB/T 5009.11.

#### 10.2.3. Copper

Determined according to methods specified in GB/T 5009.13.

#### 10.2.4. Zinc

Determined according to methods specified in GB/T 5009.14.

#### 10.2.5. Tin

Determined according to methods specified in GB/T 5009.16.

#### 10.2.6. Sulfite

Determined according to methods specified in GB/T 5009.34.

#### 10.2.7. Iron

Determined according to methods specified in GB/T 5009.90.

#### 10.2.8. Patulin

Determined according to methods specified in GB/T 5009.185.

### 10.3. Microorganism Testing

#### 10.3.1. Total colony number, Coliform bacteria, mold, yeast, and pathogens

Determined according to methods specified in GB/T 4789.21.

#### 10.3.2. Commercially Germ-free

Determined according to methods specified in GB/T 4789.26.

END TRANSLATION